Rye IPA

- Gravity **15.5 BLG**
- ABV **---**
- IBU **77**
- SRM **7.5**
- Style **Rye IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg *(58.3%)*	79 %	6
Grain	Żytni	2.2 kg *(30.6%)*	85 %	8
Grain	Pszeniczny	0.3 kg *(4.2%)*	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg *(6.9%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Simcoe	30 g	15 min	13 %
Aroma (end of boil)	Simcoe	20 g	5 min	13 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Simcoe	60 g	4 day(s)	13 %
Dry Hop	Cascade	30 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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